



# BODEGAS MURIEL

## *Crianza*



### TASTING NOTE

Vivid medium cherry color. Very fine oak maturation aromas (vanillas, coconut, balsamic notes. . .) combined with fruit and liquorice hints (mature red fruit). The wine shows in the palate very ample and elegant, leaving a very pleasant sensation in the finish. The perfect everyday drinking wine.

### FOOD MATCHING

It goes very well with all type of meats, especially red ones. Aswell it's the right choice to pair it with cured and semicured cheeses. Ideal for "tapas" and all kind of appetizers.

### VITICULTURE

Selected grapes from Rioja Alavesa and Alta vineyards. Soils are very poor, chalky type with a clayish-sandy texture. The vines have a medium age of 20 years and are grown using the traditional "gobelet" system.

### GRAPE VARIETY

100% Tempranillo.

### WINEMAKING

15 day fermentation and maceration process in stainless steel temperature controlled vats with daily pump overs in order to achieve the optimum color and tannin extraction. Malolactic fermentation is conducted in stainless steel tanks and then the wine is racked twice before going into oak barrels. American oak barrel maturation for 12 months with one racking in between.